

# TAQUERIA

## Dishes to share

**Nachos**- tortilla chips, cheese, tomatoes, spring onions, cilantro, jalapenos, guacamole, sour cream----- 42  
+ Extra cheesy 8 NIS

**Havana corn on the cob** (when in season)- grilled corn on the cob served with chipolte aioli, queso fresco, spring onions. chipolte----- 21

**Caesar Salad**- (Yes, it was invented in Mexico...) classic Caesar dressing, croutons, parmesan cheese----- 36  
+Pollo Plancha 10 NIS

**Tortilla chips**- with pico de gallo (fresh tomatoes salsa)----- 19

**Quesadillas** (served with Burnt tomatoes salsa and sour cream)

**Classico**- chesse cilanrto, sprung onions, jalapenos----- 28

**Pollo plancha**- chipotle marinated chicken breast, cheese, cilantro, spring onions, jalapenos----- 34

**Camarones**- Adobo marinated prawns, cheese, cilanttro, spring onions----- 36

**Vegan**-ask the waiter----- 34

**Tacos** (2 per plate, your choice of homemade gluten-free corn tortillas or flour tortillas)

**Pescado frito**- beer battered cod, cabbage, guacamole, cilantro, salsa verde, mexican tartar (this dish contains gluten) ----- 32

**Pollo verde**- pulled roasted chicken marinated in green tomatillos salsa, tomatoes,cilantro, jalapeno----- 32

**Pollo plancha**- chipolte marinated chicken breast, guacamole, pico de gallo, burnt tomato, salsa----- 32

**Bistec**- strips of tequila and lime marinated rump seared on the plancha, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja----- 32

**Carnitas**- slow-cooked pork shoulder with adobo and pineapple, cilantro, tomatoes, onions, jalapeno, salsa roja----- 32

**Camarones**-Adobo marinated prawns, cabbage, guacamole, spring onion, chipotle aioli ----- 34

**Seitan** - strips of seitan in tequila and lime marinade, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja----- 32

**Vegan**- beans, pico de gallo, guacamole, salsa verde, jalapeno,lettuce ----- 29

**Vegeterain** - beans, pico de gallo, guacamole, salsa verde, jalapeno, chipolte aioli, queso fresco ----- 29

**Burrito** (add guacamole - 4 NIS)

**Classico**- rice, beans, guacamole, cheese, pico de gallo, alsa roja, lettuce 39

**Pollo verde**- pulled roasted chicken marinated in green tomatillos, rice, beans, cheese, pico de gallo, sour cream, lettuce----- 42

**Pollo plancha**- chipolte marinated chicken breast, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce ----- 42

**Bistec**- srrrips of tequila and lime marinated rump seared on the plancha, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce----- 42

**Carnitas**- slow-cooked pork shoulder with adobo and pineapple, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce ----- 42

**Seitan** - strips of seitan in tequila and lime marinade, rice, beans, vegan cheese, pico de gallo, salsa roja, lettuce ----- 42

**Vegan**-rice, beans, vegan cheese, guacamole, pico de gallo, salsa roja, lettuce-- 39

\* The burroto can be served on a plate. a side tortillas for an additional 4 NIS

## **Soft Drinks**

cold infusion of hibiscus flowers -----	10
Lemonade -----	10
Coca Cola, cola zero, sprite, sprite zero, Soda water, apple cider, mineral water ---	13

## **Beer**

Goldster (draft 330 ml.) -----	22
Alexander Blonde (draft 330 ml.)-----	26
Alexander Ambre (330 ml.) -----	28
San Miguel (250 ml.) -----	22
San Miguel (1L) -----	62
pitcher Goldster (1.5L) -----	90
pitcher Alexander Blonde (1.5L) -----	98
Michelada-----	26

## **Margaritas**

Frozen-lime -----	32
Frozen-flavor of the day -----	34
Classic Margarita -----	36
hibiscus Margarita-----	36
pitcher classic Margarita (7 glasses)-----	195

## **Tequila**

Cuervo Gold-----	10/19	1800 Anejo -----	35/69
Cuervo Black-----	23/44	1800 Silver-----	32/62
El Jimador Reposado-----	23/48	Patron Cafe -----	25/49
El Jimador Anejo-----	26/50	Patron Silver -----	26/52
El Jimador blanco -----	12/22	Patron Reposado-----	28/56
Mezcal IBA Green/Orange-----	18/35	Patron Anejo -----	30/60
Mezcal IBA Black-----	26/52	Don Julio Blanco -----	21/45
Mezcal Vida - organice -----	26/52	Don Julio Reposado -----	22/49
Beneva Joven (blanco) -----	18/35	Don Julio Anejo-----	30/58
Beneva Anejo-----	19/37	Espolon Gold-----	19/37
Milgaro Silver -----	22/36	Espolon Blanco -----	14/26
Milgaro blanco -----	26/44	Olmecca Blanco -----	17/32
Milgaro Anejo-----	32/52	Olmecca Gold -----	18/35
Herradura Plata -----	38/76	Sauza Silver-----	18/35
Herradura Reposado -----	42/79	Sauza Gold -----	19/37
Herradura Anejo -----	46/76	Sauza Hornitos -----	38/76

## **Salsas Take Away - Taqueria homemade** (250 ml.)

Burnt Tomatoes Salsa -----	20
Salsa Vrede (green tomatillos salsa)	20
Burnt Roja (hot salsa)-----	20
Diablo (Extra hot!) -----	20

### **Afternoon Drinks (Sun-Thu until 17:00)**

Lemonade / Hibiscus infusion water	6
Soft Drinks -----	9
Margaritas -----	25
Draft Goldstar / Alexander -----	15/20

### **Dulce**

Churros -----	21
Fried Oreos -----	21
Chocolate Mousse-----	21
Paletas -----	14